

ABSTRACT OF THE DISCLOSURE

Termination of cooking in a safe state can be judged without fail. At S5, a cooking timer according to a selected cooking menu is started and at S6 it is judged that the cooking timer finishes. Then, at S7 a burner controller stops heating by burners while a pressure valve is opened so that the pressured air in an oil vat can be released. Because of the release, when pressure in the oil vat 4 reaches a low value which is safe enough to release the lid, a second pressure switch with low set pressure is turned OFF. When it is confirmed that the second pressure switch is turned OFF at S8, a cooking controller 23 alarms a buzzer to notify termination of the cooking at S9.